



Serving Agriculture and  
Protecting Consumers

# September 2009

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## Apples

In Season:

Mid July—End of November

Select apples that are firm with no bruising. Apples can be left at room temp but for best quality store in the refrigerator up to one month.

### Apple-Raisin Saute

- 2 teaspoons butter
- 2 large apples, cored and cut into 1/3-inch thick slices
- 3/4 cup raisin
- 1/2 cup orange juice
- 1/3 cup apricot jam
- 1 teaspoon grated orange peel
- 1/2 teaspoon cinnamon
- 1/8 teaspoon allspice

Melt butter over medium heat in large nonstick skillet; add apple slices. Cook, tossing occasionally, about 10 minutes or until golden brown. Stir in remaining ingredients; cook, stirring, about 3 minutes until sauce thickens slightly. Serve warm over pancakes, waffles, French toast or hot cereal

### Delaware Department of Agriculture

2320 S DuPont Hwy  
Dover, DE 19901  
302.698.4500

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September 2009

#### September 11-13, 2009

##### *Fall Color Kick Off*

East Coast Garden Center  
Millsboro, DE  
(302) 945-3489  
[www.eastcoastgardencenter.com](http://www.eastcoastgardencenter.com)

#### September 17, 2009

##### *The Farmer & The Chef*

The Chase Center on the  
Riverfront  
Wilmington, DE  
(302) 225.1020  
[www.thefarmerandthefarmhouse.com](http://www.thefarmerandthefarmhouse.com)

#### September 19, 2009

##### *Harvest Hustle*

Fifer Orchards  
Wyoming, DE  
(302) 697.2141  
[www.fiferorchards.com](http://www.fiferorchards.com)

#### September 26-28, 2009

##### *GardenFair*

Winterthur  
Winterthur, DE  
(302) 888-4600  
[www.winterthur.org](http://www.winterthur.org)